

SHAREABLES

CRAB RANGOON DIP \$16.95

surimi, cream cheese, green onion, fried wontons, cheese blend, sweet and sour drizzle

PARMESAN GARLIC FRIES (gf) (veg) \$12

house fries, roasted garlic, parsley, garlic oil, parmesan

NAKED CHEESE CURDS (veg) \$14.5

fried white cheddar cheese curds, served with a jalapeno-raspberry jam

FRIED CALAMARI \$16.5

lightly breaded calamari rings, asian aioli dip

BLUEBERRY BRUSCHETTA \$15.95

fresh blueberries, honey balsamic reduction, goat cheese, toasted crostini, crushed walnuts, fresh basil

BRUSSELS SPROUTS (veg) (gf) \$15

flash fried, house seasoning, fresh apples, candied pecans,, white balsamic glaze, lemon-garlic aioli dip

SEARED AHI TUNA \$23.95

fresh ahi tuna, seared sesame seed crust, arugula asian salad, edamame, pickled red onion, sriracha, pineapple bits

SPINACH & ARTICHOKE DIP (veg) \$15.5

warm house-made spinach & artichoke dip. melted house cheese blend. served with house fried tortilla chips

BURATTA BRUSCETTA (veg) \$17

fresh buratta cheese, cherry tomatoes, garlic, onion, basil, balsamic reduction, toasted crostini

CLI MUSHROOMS (veg) (gf) \$12 / \$16.5

a historic classic! sauteed with garlic, white wine and cream sherry. served with house baked rolls. regular & large order available

DOCKSIDE HUMMUS (veg) \$15

house-made hummus, fresh berries, goat cheese, arugula, lemon oil drizzle, pecans, fried pita bread points

BEER BRAISED CHICKEN WINGS \$13.5 / \$24

founders beer braised bone in chicken wings. choice of sauce: hot honey, cherry chipotle bbq, spicy peach bbq, buffalo parm, cajun dry rub, bbq, alabama white or naked. 6 or 12 wings



SOUP & SALAD

SHRIMP CORN CHOWDER \$8 / \$12

kicking shrimp and sweet corn chowder, served with oyster crackers. cup and bowl options available

RIVIERA SALAD (veg) \$16

baby spinach, arugula, candied pecans, strawberries, blueberries, sliced red onion, goat cheese, house-made poppyseed dressing

MEDITERRANEAN SPINACH & GRAIN \$16

ancient grains, spinach, garbonzo beans, red onion, goat cheese, cherry tomatoes, crispy shallots, parsley, champagne-lemon vinaigrette

GRILLED PEACH & ARUGULA (veg) \$16

fresh arugula, sweet grilled peaches, blue cheese crumbles, red onion, chopped walnuts, honey - balsamic vinaigrette

Add Your Favorite Protein & Impress

Your Taste Buds! GRILLED ADD ONS

6oz. CHICKEN BREAST \$9 (5) JUMBO SHRIMP \$17
6oz. GRILLED SLICED 6oz. SALMON FILET \$14
ANGUS RIBEYE \$15

HOUSE SALAD (veg) \$9 / \$14

mixed greens, cherry tomatoes, cucumbers, red onion, shredded cheddar, croutons, choice of dressing. half and full options available

CAESAR SALAD \$11 / \$15

chopped romaine, parmesan curls, herb croutons, house-made creamy caesar dressing. half and full options available

THE STEAKHOUSE WEDGE \$15

iceberg lettuce wedge, bleu cheese, cherry tomatoes, chopped bacon, red onion, classic bleu cheese dressing

GREEN GODDESS \$16

mixed greens, cherry tomatoes, red onion, egg, bacon, bleu cheese, avocado, house-made green goddess dressing

DRESSING CHOICES

Ranch, Bleu Cheese, Green Goddess, Honey Mustard, Balsamic Vinaigrette, Thousand Island, Poppyseed, French, Italian, Honey Balsamic, Champagne - Lemon Vinaigrette

TACOS (two tacos. served with tortilla chips)

FISH TACOS \$15

grilled mahi mahi tacos, rice, pineapple-jalapeno salsa

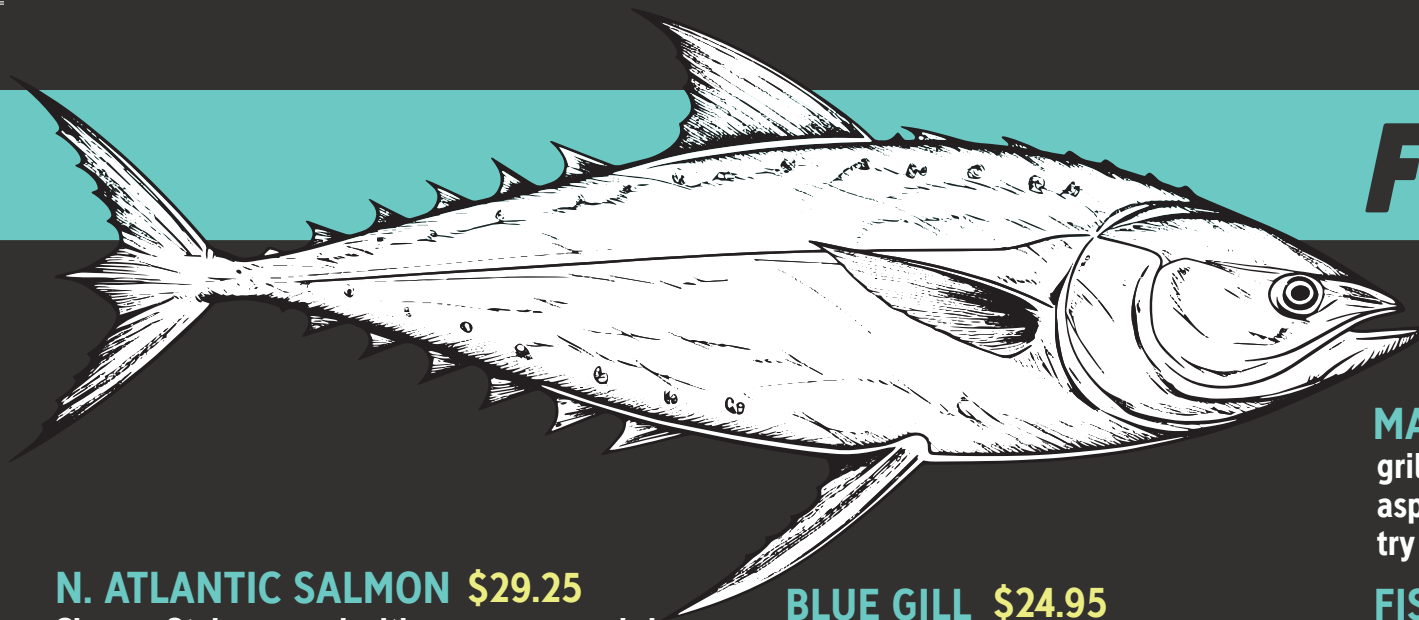
SWEET POTATO & \$13

BRUSSELS SPROUTS (veg)

fried sweet potato & brussels sprouts, ancient grains, house slaw sriracha aioli

SHRIMP TACOS \$15

crispy popcorn shrimp, asian sweet chili sauce, house slaw, avocado



FRESH CATCH

N. ATLANTIC SALMON \$29.25
 Choose Style: served with asparagus and rice
 *Simple: - grilled, seasoned, lemon-butter
 *Blackened: - grilled, green goddess drizzle
 *Asian: - grilled, soy-ginger glaze, sesame seeds

WHITEFISH \$24.95
 oven roasted whitefish, herb bread crumb & panko crusted, green beans, lemon-champagne vinaigrette

BLUE GILL \$24.95
 lightly battered, fried, green beans, rice, house-made tartar sauce, lemon

GRILLED SHRIMP \$32.25
 5 jumbo blue tiger shrimp skewer, grilled, drizzled with garlic butter. served with rice and asparagus

MAHI MAHI \$26.25
 grilled seasoned mahi mahi filet, house hummus, asparagus, crispy shallots, lemon caper beurre blanc. try it blackened! +\$2.00

FISH & CHIPS \$22.95
 THE best fish and chips on this side of the Lake! beer battered pollock, house-made tarter, lemon. served with fries

SALMON FLORENTINE \$29.25
 poached n. atlantic salmon filet, butter, white wine, spinach, tomatoes, mushrooms. served over rice pilaf

BIG PLATES

GRILLED PORK CHOP \$26.95
 7oz. brined, bone in grilled chop, orange-ginger marsala sauce, pineapple, mashed potatoes, brussels sprouts

CHICKEN TENDER PLATTER \$18.95
 hand cut & battered chicken breast tenders. served with fries & broccoli. choice of dipping sauce

ALL AMERICAN TAILGATOR \$23.95
 southern heat peach bbq grilled chicken, served a top loaded potato salad, grilled peaches, spicy peach bbq sauce, flash fried brussels sprouts.

GRILLED 12oz. RIBEYE \$39.95
 handcut certified angus beef ribeye, sauteed onions, button mushrooms, mashed potato, asparagus

LAKEFRONT CHICKEN \$23.95
 grilled chicken breast, smothered in a spinach & artichoke garlic cream sauce. served with mashed potatoes & green beans

PORK FRIED RICE \$21.95
 seared pork loin, red pepper, mushrooms, fried rice, soy-ginger sauce, scallions, wonton crisps, sriracha aioli drizzle



PASTA

CAJUN CHICKEN TORTELLINI \$23.95
 Cheese Filled Tortellini, Grilled Chicken, Mushrooms, Tomatoes, Spicy Garlic Cream
 Add Andouille 4 Sub Shrimp 9
 Add Shrimp 17

CHICKEN MADIERA LINGUINE \$22.95
 grilled chicken, shallots, madiera mushroom sauce, linguine pasta, crumbled goat cheese

BEST IN MI MAC N' CHEESE \$16.95
 our award winning mac n cheese, toasted panko ADD: chicken 9
 steak 15 shrimp 17 bacon 8 salmon 14
 bbq pork 9 andouille sausage 9

HANDHELDS (served with kettle chips)

CHICKEN PITA \$15.95
 grilled chicken, house hummus, greens, tomatoes, cucumber, red onion, green goddess dressing

PRIME RIB FRENCH DIP \$18.50
 thinly sliced prime rib, provolone, sauteed onions, horseradish cream, toasted hoagie, au jus

GRILLED CHICKEN \$16.95
 grilled chicken breast, smoked gouda cheese, bacon, lettuce, tomato, onion, pickle, bbq sauce, brioche bun

MUSHROOM BRIE BURGER \$18.25
 half pound patty,, sauteed mushrooms & onons, brie cheese, lettuce, tomato, brioche

RUEBEN \$16.95
 thinly sliced corned beef, swiss cheese, sauerkraut, thousand island dressing, marbled rye

CHICKEN SALAD WRAP \$15.95
 house made chicken salad. grilled chicken, grapes, celery, mayo, fresh greens, spinach wrap

CBR WRAP \$16.26
 chicken, bacon, ranch, lettuce, cheddar, tomato, greens. cheddar wrap

COWBOY BURGER \$17.25
 half pound patty,, bacon, onion ring, bbq, cheddar cheese, lettuce, tomato, brioche bun

PULLED PORKO \$16.95
 slow roasted pork shoulder, bbq, smoked gouda, haystack onions, apples, brioche bun

VEGGIE & HUMMUS WRAP \$14.95
 spinach wrap, house hummus, tomatoes, onion, red pepper, cucumbers, fresh greens, champagne - lemon vinaigrette dressing

SMASH INN BURGER \$17.25
 dbl smash patties, dbl american cheese, lettuce, tomato, onion, pickle, smash sauce, sesame bun

P B & J BURGER \$17.25
 half poiund patty, grilled bacon, cheddar cheese, peanut butter, jalapeno-rasp jam, brioche bun

sub tafer tots or fries \$4
 sub onion rings or sweet potato fries \$5
 sub parm-garlic fries \$6
 add cottage cheese or slaw \$3

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS